



CARRIGALINE
COURT

4* HOTEL & LEISURE CENTRE

Communion & Confirmation Lunch Menus

Served at The Bistro, Carrigaline Court Hotel

€40 per adult / €17.95 per child (under 12 only)
€15 deposit per person is required on booking

Starters

CREAM OF VEGETABLE SOUP
served with Freshly Baked Breads

CHICKEN & SMOKED HAM VOL AU VENT
Cooked in a White Wine & Chive Cream Sauce served in a Warm Bouchee (1a) (7) (9) (12)

WARM CLONAKILTY BLACK PUDDING
with Vanilla Poached Pear & Blue Cheese Crumble with a Saffron & Cider Glaze (1a) (1d) (7) (9) (12)

BEETROOT & KINSALE GIN CURED SALMON
served with Crème Fraiche, Sweet Pickled Radishes, Caper Berries (7) (12)

Main Courses

ROAST PRIME HEREFORD BEEF
with Roast Mushroom Cap, Herb Scented Roast Potatoes, Yorkshire Pudding, and a Jack Daniels Pepper Sauce (1) (6) (7) (9) (12)

LEMON & THYME MARINATED SUPREME OF CHICKEN
served with a Chorizo & Wild Mushroom Cream Sauce (7) (9) (12)

BAKED FILLET OF COD
with a Chilli & Ginger Crumble, Poached Asparagus, Roast Carrots, Pressed Potato Rosti, accompanied by a Saffron & Chardonnay Sauce (1) (4) (7) (9) (12)

CLASSIC HOME-MADE BEEF BURGER
with Carrigaline Smoked Cheese, Beef Tomato, Red Onion, Crisp Leaves, Smoked Bacon Jam in a Toasted Soft Glazed Brioche Bun accompanied by Fries & Coleslaw (1) (3) (7) (10) (12)

BEETROOT RISOTTO
served with Tender Stem Broccoli, Toasted Cashew Nuts, Artichoke Crisps, Pea Cress (7) (8) (9) (12)

Chefs Dessert Plate

CHEFS DESSERT PLATE
Triple Chocolate Roulade, White Chocolate & Berry Cheesecake, Lemon Meringue Pie (1a) (3) (7)

Tea/Coffee

For our Little Guests

€40 per adult / €17.95 per child (under 12 only)
€15 deposit per person is required on booking

Starters

CREAMY CHICKEN & MUSHROOM VOL AU VENT
FRESH SLICED MELON WITH FRESH FRUIT
SOUP OF THE DAY
GLASS OF ORANGE, APPLE OR CRANBERRY JUICE

Main Courses

½ PORTION OF ROAST OF THE DAY
CHEFS PASTA DISH OF THE DAY
PLAIN ROAST BREAST OF CHICKEN
SOUTHERN FRIED CHICKEN TENDERS
CHEFS FISH OF THE DAY
HOME-MADE BEEF BURGER

Main courses will be served with Salad & Fries or Potatoes & Vegetables

Dessert

SELECTION OF ICE CREAMS
CHOCOLATE BROWNIE SERVED WITH WHIPPED CREAM & DRIZZLED WITH A CHOCOLATE SAUCE
PROFITEROLES DIPPED IN WARM CHOCOLATE SAUCE

ALLERGENS

1. Cereals containing gluten, namely: wheat (such as spelt and Khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof. 2. Crustaceans and products thereof. 3. Eggs and products thereof. 4. Fish and products thereof. 5. Peanuts and products thereof. 6. Soybeans and products thereof. 7. Milk and products thereof (including lactose). 8. Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, brazil nuts, pistachio, macadamia, or Queensland nuts and products thereof. 9. Celery and products thereof. 10. Mustard and products thereof. 11. Sesame seeds and products thereof. 12. Sulphur dioxide and sulphites. 13. Lupin and products thereof. 14. Molluscs and products thereof.
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